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PATENT Case SU-7275

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

ERIC W. LIIMATTA	}
SERIAL NO.: 10/603,130	}
FILED: JUNE 24, 2003	}
MICROBIOCIDAL CONTROL IN THE	}
PROCESSING OF POULTRY	}

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450 Sir:

SECOND SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT

Enclosed herewith for consideration by the Examiner is a Second Supplemental Information Disclosure Form PTO/SB/08A together with a copy of each document listed thereon.

Respectfully Submitted,

John F. Sieberth Reg. No. 17,704

Associate Attorney of Record

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CERTIFICATE OF MAILING

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PTO/SB/08b(08-03)

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Substitute for form 1449/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT

> Second Supplemental (use as many sheets as necessary)

Sheet of

Comp	lete if Known	
Application Number	10/603,130	
Filing Date	June 24, 2003	
First Named Inventor	Eric W. Liimatta	
Group Art Unit		
Examiner Name		
Attorney Docket Number	SU-7275	

		OTHER PRIOR ART NON PATENT LITERATURE DOCUMENTS					
Examiner Initials*	Cite No.1	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.					
	L-17	Blaser, Martin J., et al., "Inactivation of <i>Campylobacter jejuni</i> by Chlorine and Monochloramine", Applied and Environmental Microbiology, vol 51, no. 2, 1986, ppg 307-311.					
	L-18	Carr, Anitra C., "Differential reactivities of hypochlorous and hypobromous acids with pruified Escherichia coli phospholipid: formation of haloamines and halohydrins", Biochimica of Biophysica, 1392, 1998, ppg 254-264.					
-	L-19	Dickens, J.A., et al., "Efficacy of an Herbal Extract on the Microbiological Quality of Broiler During a Simulated Chill", Poultry Science, 2000, vol 79, ppg 1200-1203.					
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	L-23	Lillard, H.S., "Effect of Trisodium Phosphate on Salmonellae Attached to Chicken Skin", Journal of Food Protection, vol 57, no. 6, June 1994, ppg 465-469.					
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	L-28 Tamblyn, K.C., et al., "Utilization of the Skin Attachment Model to Determine the Antibacterial Efficacy of Potential Carcass Treatments", Poultry Science, 1997, vol 76, ppg 1318-1323.						
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	L-31	Vissers, Margret C.M., et al., "Comparison of human red cell lysis by hypochlorous and hypobromous acids: Insights into the mechanism of lysis", Biochem. J., vol 330, 1998, ppg 131-138.					

Examiner		Date	٦
Signature	<u> </u>	Considered	

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Sheet	2	of	2	Attorney Docket Number	SU-7275	

OTHER PRIOR ART NON PATENT LITERATURE DOCUMENTS				
Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ²		
L-32	Vissers, Margret C.M., et al., "Fatty acid chlorohydrins and bromohydrins are cytotoxic to human endothelial cells", Redox Report, vol 6, no. 1, 2001, ppg 49-55.			
L-33	Wabeck, Charles J., "Methods to Reduce Microorganisms on Poultry", Broiler Industry, December 1994, ppg 34, 36, 38, 40, 42.			
L-34	Yang, Hong, et al., "Survival and Death of Salmonella Typhimurium and Campylobacter jejuni in Processing Water and on Chicken Skin during Poultry Scalding and Chilling", Journal of Food Protection, vol 64, no 6, 2001, ppg 770-776.			
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	No. ¹ L-32 L-33	Cite No. 1 Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published. L-32 Vissers, Margret C.M., et al., "Fatty acid chlorohydrins and bromohydrins are cytotoxic to human endothelial cells", Redox Report, vol 6, no. 1, 2001, ppg 49-55. L-33 Wabeck, Charles J., "Methods to Reduce Microorganisms on Poultry", Broiler Industry, December 1994, ppg 34, 36, 38, 40, 42. L-34 Yang, Hong, et al., "Survival and Death of Salmonella Typhimurium and Campylobacter jejuni in Processing Water and on Chicken Skin during Poultry Scalding and Chilling", Journal of Food		

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